

Main Menu

2 courses | 20

3 courses | 25

Starters

Please let us know if you have any allergies or intolerances before ordering

Classic Prawn Cocktail with Brown Bread & Butter <i>Recommended with Riesling</i>	7.5 (GF Adaptable)
Slow Roasted Tomato Salad, Balsamic & Olive Oil <i>Recommended with Alvarinho</i>	6.5 (Vegan, GF)
Marinated Danish Herring, Creamed Stilton Dressing <i>Recommended with Sauvignon Blanc</i>	7 (GF)
Chicken & Duck Liver Pate with Madeira Melba Toast & Chutney <i>Recommended with Cattarrato</i>	7.5 (GF Adaptable)
Homemade Soup of the Day	6.5
Six Fingers of Toast, Stilton, Anchovy & Smoked Mackerel Pate <i>Recommended with Piper-Heidsieck Champagne</i>	7.5

Cold Table

Seafood Platter Smoked Salmon, Prawns, Herring, Smoked Mackerel Pate, Anchovies, Crayfish With Salad & Warm Potato Salad <i>Recommended with Chardonnay</i>	20.5 (5.00 set menu sup.) (GF Adaptable)
Scottish Smoked Salmon & Prawn Salad <i>Recommended with Piper-Heidsieck Champagne</i>	14 (GF)
Halloumi & Avocado Salad <i>Recommended with Pinot Noir</i>	14 (GF)
Large Plate of Scottish Smoked Salmon <i>Recommended with Piper-Heidsieck Champagne</i>	12 (GF)
Large Plate of Honey & Mustard Roasted Ham <i>Recommended with Pinot Noir</i>	12 (GF)

Vegetarian

Spinach, Mushroom & Ricotta Stuffed Pancakes Tomato Basil Sauce & Mixed Salad <i>Recommended with Chardonnay</i>	14 (Vegetarian)
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Top Crust Pies

Large Scottish Steak, Kidney & Mushroom <i>Recommended with Merlot</i>	15.5
Equally Large Sutton Hoo Free Range Chicken & Chestnut <i>Recommended with Pinot Noir</i>	15.5
Tomato, Vegetable, Lentil & Chickpea Pie topped with Puff Pastry <i>Recommended with Alvarinho</i>	14 (Vegan adaptable)
<i>All above pies served with Jacket or New Potatoes Mash or Dauphinoise Potato - 1.50 supplement</i>	
Trawler Pie Topped with Creamy Mash & Cheese <i>Recommended with Sauvignon Blanc</i>	15.5

Meat

Rump of Lamb Marinated in Anchovies & Capers (served pink) Dauphinoise & Roasted Roots <i>Recommended with Merlot</i>	22.5 (7.00 set menu sup.) (GF)
8oz Australian Fillet Steak with Flavoured Butter (Garlic & Herb or Chorizo) New Potato, Tomato, Mushroom, Rocket & Parmesan <i>Recommended with Malbec</i>	28.5 (13.00 set menu sup.) (GF)
Whisky Pepper Sauce	2.5

Fish

Salmon in Puff Pastry, Lemon & Dill Sauce Creamed Spinach, New Potatoes & Pea Casserole <i>Recommended with Sauvignon Blanc</i>	18 (2.00 set menu sup.)
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Extras

Jacket Potato (GF)	3	Pea Casserole (GF)	3.5
New Potato (GF)	3	Sautéed Mushrooms (GF)	4.5
Creamy Mash Potato (GF)	4.1	Creamed Spinach (GF)	4
Dauphinoise Potato (GF)	4.5	Homemade Coleslaw (GF)	3.5
Warm Potato Salad (GF)	3.5	Tomato & Red Onion Salad (GF Adaptable)	3.2
Roasted Roots (Carrots, Parsnips, Beetroot) (GF)	4.5	Mixed Leaf Salad (GF Adaptable)	3.5
Fresh carrot and Broccoli	3.5		